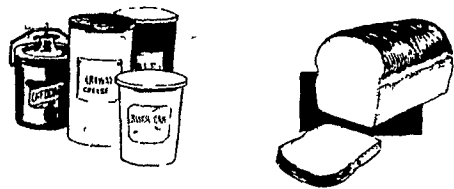
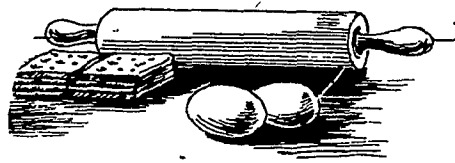


# Home on



# The Range

The first few recipes this week are apple recipes to finish out our files. Following these are dishes made with ground beef. Don't forget that next week will be "Easy Suppers." So far, the idea has been so well received, and we have already gotten in so many recipes that "Easy Suppers" may run two weeks. So, if you still haven't gotten around to sending in your favorite quick and simple meal recipes, you still have time.

### Golden Brown Apple Dumplings

- 2 cups sugar
- 2 cups water
- ¼ teaspoon cinnamon

- ¼ teaspoon nutmeg
  - ¼ cup butter
  - 2 cups flour
  - 1 teaspoon salt
  - 2 teaspoons baking powder
  - ¾ cup shortening
  - ½ cup milk
  - 6 apples
- To make sauce, combine sugar, water, cinnamon, and nutmeg. Cook five minutes. Add butter. Then, pare and core apples. Sift flour, salt, and baking powder. Cut in shortening. Add milk. Stir just until flour is moistened. Roll ¼ inch thick. Cut six (five-inch) squares. Place an apple on each square. Sprinkle with sugar and spices. Fold corners, pinch edges. Place one inch apart

in greased pans. Pour sauce over dumplings. Bake at 375 degrees for 35 minutes. Serve hot with cream. Serves six.

Ella Kanagy  
Mattawana, Pa.

### Apple Fritters

- 1 cup flour
  - 1-½ teaspoon baking powder
  - 3 tablespoon powdered sugar
  - ¼ teaspoon salt
  - one-third cup milk
  - 1 egg beaten well
  - 2 medium sized apples cut fine
- Drop by teaspoonfuls into hot fat.

Mrs. Esther Long  
Lenhartsville, Pa.

### Peach or Apple Crumb Pie

- 4 tablespoons tapioca
  - 1½ cups sugar
  - ½ teaspoon salt
  - 7 or 8 cups sliced fruit
- Let stand five minutes. Topping:
- 1 cup brown sugar
  - 1 cup flour
  - 1½ teaspoons cinnamon (for apples)
  - 6 tablespoons butter
  - 1 teaspoon nutmeg for peaches
- Bake at 400 degrees F. for 40 to 45 minutes. Makes three nine-inch pies.

Eva R. Esh  
Quarryville, Pa.

### Easy Apple Salad

- 5 apples, peeled and diced (Sprinkle with sugar if apples are tart)
- 1 large can pineapple (chunks or crushed)

- 2 cups miniature marshmallows
  - ¼ cup nuts
  - ½ pint whipping cream (sweetened)
- Mix ingredients and stir in cream. Serves 10 to 12.

Mrs. John Hoover  
Elysburg, Pa.

### Apple Crisp

- 5 to 6 apples, peeled and sliced
  - ½ cup granulated sugar
  - Cinnamon as desired
- Put a layer of apples, sugar, and cinnamon, until casserole is filled, and then add crumbs consisting of:
- 1 cup flour
  - ½ cup brown sugar
  - ¼ cup butter
- Bake at 375 degrees F. for 45 minutes.

Mrs. Velma Pentz  
York Springs, Pa.

### Apple Salad

- 8 apples
  - 2 bananas
  - ½ cup celery (chopped)
  - ½ cup raisins
  - ¼ cup coconut
  - ½ cup walnuts (optional)
  - ½ cup peanuts (optional)
  - Juice of ½ lemon (optional)
- Dice apples, don't pare them. Add celery, bananas, raisins, coconut, and nuts. Make following dressing and pour over apple mixture.
- Dressing for Apple Salad:
- ¼ cup peanut butter
  - ¼ cup cream
  - ½ cup sugar
  - ½ cup mayonnaise

Mrs. John Hoover  
Elysburg, Pa.

- ### Poor Man's Steak
- 1 lb. hamburger
  - ½ cup cracker crumbs
  - ½ cup water
  - 1 teaspoon salt
  - Pepper to taste
- Mix together and press ½ inch thick on cookie sheet. When firm, cut into squares. Roll in flour and fry in pan. Put into a casserole dish and pour a can of mushroom soup on top. Bake at 350 degrees F. for one hour.

Mrs. Adam Marcus  
Zimmerman  
Lititz, Pa.

### Hamburger Barbecue

- 3 pounds hamburger
  - 1 small onion
  - 2 tablespoons butter
  - 2 tablespoons vinegar
  - 2 tablespoons brown sugar
  - 1 can tomato soup
  - 3 tablespoons Worcestershire sauce
  - 1 tablespoon ground mustard
  - ½ cup chopped celery
  - Salt & pepper to taste
  - ½ cup diced carrots
- Brown hamburger, celery, and onion in melted butter. Add other ingredients and simmer slowly for one hour. Makes 20 barbecues.

Gloria Lock  
Fogelsville, Pa.

### Special Beef Tacos

- 2 pounds beef chuck
- 1 cup chopped onion
- 2 cans (8 ounces each) tomato sauce
- ½ cup beef consomme or 1 bouillon cube dissolved in ½ cup hot water
- 2 teaspoons chili powder
- 1 teaspoon salt
- 1 teaspoon Worcestershire sauce
- 1 cup frozen hash brown or chopped cooked potatoes
- 2 cans (8 ounces each) or ¼ pound fresh mushrooms, sliced
- ½ cup sliced celery or zucchini
- ½ cup diced green pepper
- ½ cup canned, or cooked,

- corn or green beans
- 2 tablespoons cooking fat
- 20 frozen taco shells
- 1 cup chopped onion
- 3 to 4 cups shredded lettuce
- 2 to 3 cups chopped tomato
- 1½ cups grated Cheddar cheese

¼ to 1 cup sliced ripe olives

### Taco sauce

Cut meat into 1 x ½ x one-eighth inch strips. Cook strips and ½ cup onion in large frying-pan until meat is browned and onion is transparent. Add tomato sauce, consomme, chili powder, salt and Worcestershire sauce. Simmer 30 minutes. Stir-fry potatoes, mushrooms, celery, green pepper and corn or green beans in cooking fat until tender. Add vegetables to meat after it has simmered 30 minutes. Heat frozen taco shells in a sandwich grill or on a griddle. Spoon in meat filling, top each with chopped onion, shredded lettuce, chopped tomato, grated cheese, sliced ripe olives and serve with taco sauce. Yield: 20 tacos.

- ### Savory Noodle Goulash
- ¾ pound ground beef
  - 2 small onions, chopped fine
  - 5 or 6 ounces uncooked noodles
  - ¾ cup shredded American cheese

1 tablespoon hot fat  
2 cups diced celery  
2 cups tomatoes  
1 teaspoon salt  
Dash pepper  
Cook ground beef in hot fat until brown. Add onions and celery and cook 10 minutes. In a separate pan, boil noodles in salted water. Add drained, hot boiled noodles gently to food in pan. Add remaining ingredients and simmer 30 minutes. Mixture can also be cooked in a two quart (eight inch) casserole and baked for 45 minutes at 350 F. Serve hot. Serves four.

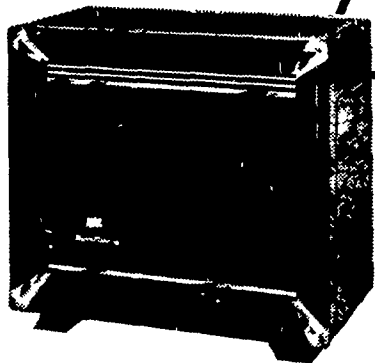
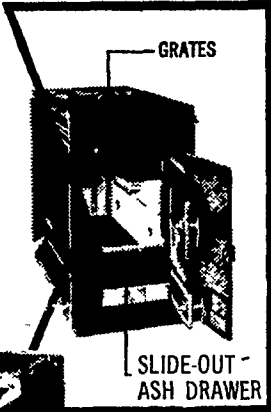
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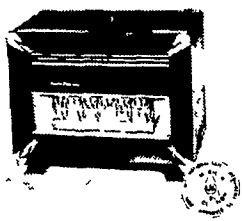


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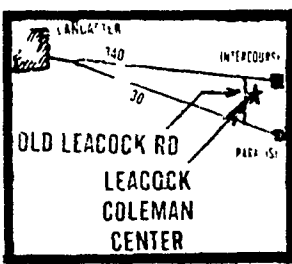
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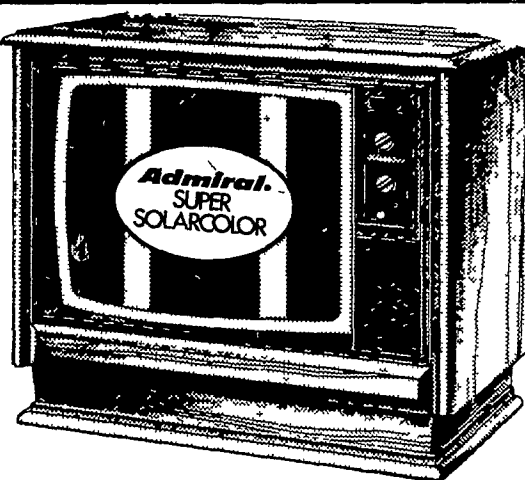
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